

FOUR-COURSE CHAMPAGNE DINNER

WITH VEUVE CLICQUOT WINEMAKER,
EMMANUEL GOUVERNET

starters to share

SHRIMP TEMPURA
spicy creamy ponzu sauce
- & -

MURGELLA BURRATA (v)(n)
castelvetro olive pesto, toasted pine nuts,
symphony tomatoes, garlic buttered toast,
planeta olive oil
- & -

STEAK TARTARE
egg yolk buttered sourdough toast,
horseradish, cornichon

PAIRING

Veuve Clicquot Yellow Label Brut

mid course to share

VICTOR'S GIGANTI ROLL
tempura Nova Scotia Lobster, Atlantic Salmon,
avocado, mango, cucumber, masago,
kabayaki sauce

PAIRING

Veuve Clicquot La Grande Dame 2015

main course

SAKE MARINATED SABLEFISH
bok choy, crispy sushi rice, saikyo miso
- or -

ROSSDOWN FARMS
FREE RANGE HALF CHICKEN (gf)
boneless, crispy skin, grilled asparagus,
chimichurri sauce
- or -

FILET MIGNON (gf)
8oz northern gold angus,
roasted heirloom carrots, mashed potatoes,
peppercorn sauce

PAIRING

Veuve Clicquot Brut Rosé

dessert to share

GIGANTI CRÈME BRÛLÉE DONUTS
maple cotton candy, vanilla custard

PAIRING

L' imperatore
Hennessy VSOP
orgeat, coffee bitters, lemon

Please enjoy responsibly